

 = **Gluten Friendly**

Fan Fav = 

 = **Lil Spicy**

REBELLIOUS AT HEART

BAD FINS

FOOD + BREW

STARTERS

PRIME STEAK NACHOS

USDA prime black angus 10oz sirloin steak, craft beer cheese queso, a blend of jack, cheddar & Oaxaca cheeses, black bean & corn pico, jalapenos, blistered cherry tomatoes, avocado, crispy corn tortillas, roasted garlic & Cholula aioli & lime crema with scallions.

FLORIDA NUGZ

Wild caught golden fried grouper nuggets, served with a side of remoulade on a bed of crispy fried kale & garnished with red chili threads.

2nd STREET CORN RIBS

Fried corn on the cob, Cotija cheese, butter, lime crema, micro cilantro with lime juice. *Eat it like a rib!*

CHEESY SHRIMP & CRAB DIP

Shrimp, crab meat, red peppers, blend of three cheeses, pico & charred lemon grass. Served with corn tortilla chips.

THE TRIFECTA

Fire roasted tomato salsa, guacamole & craft beer cheese queso. Served with corn tortilla chips.

GUACAMOLE

Made in house fresh daily with Hass avocados, red onions, Roma tomatoes, cilantro, lime juice, herbs & spices. Served with corn tortilla chips.

CRAFT BEER CHEESE QUESO

Made with a craft wheat beer, smoked gouda & cheddar cheeses. Served with corn tortillas chips.

BOTTOMLESS CHIPS & SALSA

Your choice of house made fire roasted tomato salsa, tomatillo salsa or try our own hotter than hot salsa. *Just ask for more.*

BOUGIE STEAK QUESADILLA

Tajin spiced USDA prime sirloin, blend of three cheeses, tri-colored sweet peppers & onions, flour tortilla made of spinach & herbs & topped with Cotija cheese. Served with roasted tomato salsa, guacamole & lime crema.

CLEARWATER BEACH BREAD

A garlic buttered grilled focaccia & ciabatta hybrid, sweet snow crab, three cheese blend, gorgonzola, blistered cherry tomatoes, applewood bacon & scallions.

MAINS

LOBSTAH MAC N CHEESE

Maine lobster and even more tender lobster meat, folded into a rich, creamy smoked Gouda and sharp cheddar cheese sauce. Tossed with cavatappi pasta so every bite holds that velvety, indulgent coating and finished with charred lemongrass.

PRIMO CARNE ASADA

USDA prime skirt steak rubbed with our signature spiced rubs, red pepper chimichurri, micro cilantro & served with Mexican rice and black beans with a seasonal veg.

FIN'S HOT HONEY MAC & CHEESE

Crispy fried organic chicken dipped in hot honey, siracha aioli, Fin's secret savory spice, creamy smoked gouda & cheddar cheese sauce, cavatappi pasta with micro cilantro.

SHRIMP & CRAB ENCHILADA

Snow crab, shrimp, flour tortillas, blend of three cheeses, Verde sauce, lime crema with charred lemon grass. Served with black beans & Mexican rice with a seasonal veg.

BADASS PINEAPPLE BOWL

Blackened shrimp, scallops, and organic chicken—boldly seared and packed with flavor. Tossed with light and puffy Mexican rice, charred lemongrass, and crispy fried pineapple. Drizzled with creamy aioli loco and served in a smoky Tajin-grilled pineapple bowl that takes it over the top. *Sweet, spicy, savory—this is the one you don't skip.*

AHI TUNA BOWL

Yellow fin ahi tuna tossed in Tamari soy sauce, Mexican rice, avocado, cucumber, smoked jalapenos, pineapple pico, wasabi pumpkin seeds, black & white sesame seeds, cucumber, aioli loco with charred lemon grass.

PRIME STEAK & QUESO BOWL

Prime sirloin black angus steak, craft beer cheese queso, fried jalapenos, blistered cherry tomatoes, Mexican rice with micro cilantro.

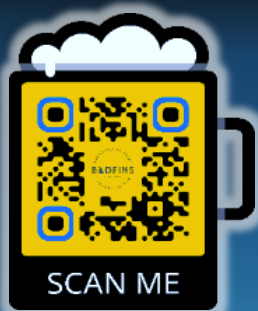
OVO VEGETARIAN BOWL

Chef inspired plant-based chorizo, tri-colored mixed peppers and onions, smoked jalapenos, black bean and corn pico, Hass avocado, pumpkin seeds, cotija cheese, soft boiled egg, lime crema and micro cilantro.

HUSH PUPPY GROUPEr

Crispy fried hush puppy battered local caught fresh grouper. Caught right off the boat at Madeira Beach, FL. Drizzled with our tangy remoulade, charred lemon grass, black beans and Mexican rice with a seasonal veg.

**In order to keep our costs down, while continuing to offer our most competitive price, a small convenience fee of 4% applies to all credit card transactions. However, we offer an automatic discount of 4% for cash customers off the regular menu pricing.*



BE BAD - EAT GOOD

FOLLOW US



*18% gratuity will automatically be applied to your bill for parties of 10 guests or more.

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HANDHELDS

All handhelds come with Tido’s slaw & crispy fries.
Gluten free hamburger & hotdog buns are available for \$2.

LOBSTER & SHRIMP GRILLED CHEESE

Garlicky lobster & shrimp, a creamy blend of cream cheese and our three cheeses mixed with, granny smith apple slices on a garlic buttered grilled sour dough.

OYSTER PO BOY

Fried oysters, red onions, baby iceberg, tomatoes, zucchini pickles, tangy remoulade on garlic butter grilled Cuban bun.

FIN’S HOT HONEY CHICKEN

Crispy fried chicken dipped in our hot honey sauce, sriracha aioli, Fin’s secret savory spice, Tido’s slaw & zucchini pickles on a garlic buttered grilled seeded bun.

POLLO LOCO

Free range organic chicken, rubbed with chipotle spice, avocado, three cheese blend, smoked applewood bacon, baby iceberg, tomatoes, aioli loco on a garlic buttered grilled Cuban roll.

LOBSTAH ROLL

Fresh Maine lobster meat smothered in garlic butter, served on a New England grilled garlic buttered brioche bun.

SQUARE GROUPER

Blackened grouper right off the boat, baby iceberg, tomatoes, red onion, zucchini pickles & tangy remoulade on a garlic buttered grilled seeded bun. *“It’s legal to enjoy”*

BIG BAD BURGER

Premium Hereford Black Angus beef made with the upper 2/3rds choice beef, baby iceberg, tomato, red onion, ketchup, mayo, and Dijon mustard & zucchini pickles. Served on a garlic buttered grilled seeded bun.

Try adding cheese, craft beer queso or applewood smoked bacon...YUM!

TACOS

All Tacos are served on a flour tortilla and served with crispy corn tortilla chips, fire roasted tomato salsa & tomatillo salsa.
Gluten free corn tortillas are available upon request.

PRIME STEAK BIRRIA TACOS

Prime black angus sirloin steak, consommé dipped corn tortillas, caramelized onions, blend of three cheeses & cotija cheese. Served with a side of consommé and garnished with micro cilantro.

VEG HEAD TACOS

Plant based chorizo, black beans & rice, sauteed tri-colored peppers & onions, guacamole, black beans & corn pico, lime crema, cotija cheese with micro cilantro.

CLUCK IT TACOS

Crispy fried chicken nugz, blend of three cheeses, smoked applewood bacon, blistered cherry tomatoes, pico, baby iceberg with micro cilantro.

COCONUT SHRIMP TACOS

Coconut fried shrimp, pineapple pico, fried pineapple, aioli loco, cabbage slaw, toasted coconut with micro cilantro.

PRIMO GROUPER TACOS

Locally caught FLA Crispy fried grouper, guacamole, pineapple pico, cabbage slaw & aioli loco with micro cilantro.

HOT HONEY SHRIMP TACOS

Crispy fried shrimp, tossed in hot honey sauce, pineapple pico, baby iceberg & sriracha aioli & with micro cilantro.

SURF & TURF TACOS

Maine lobster & prime sirloin steak, baby iceberg, guacamole, black bean and corn pico, lime crema with micro cilantro.

BLACKENED MAHI TACOS

Blackened mahi, pineapple pico, guacamole, cabbage slaw & lime crema with micro cilantro.

THE POBLANO ESCOBAR BURGER

We start with a massive, **half-pound** premium **Hereford beef** patty, carved exclusively from the upper two-thirds of choice **Black Angus** beef. It’s exceptionally juicy, perfectly marbled, and grilled to absolute perfection. But we didn’t stop there. We blanketed it in a rich, melted blend of **three cheeses** and smothered it in a velvety, **craft beer cheese queso**. Then come the layers of pure texture and smoke: **smoked applewood bacon** and the subtle, fiery crunch of **crispy fried poblanos**. To elevate the flavors, we add a **roasted garlic Cholula aioli**, ketchup, Dijon, fresh guacamole, and a crisp baby iceberg, ripe tomato, and red onion. We even throw in tangy **zucchini pickles**. Every single layer is stacked high between two slices of thick, **garlic buttered, grilled sourdough** that holds it all together—barely!

SWEETS

SOPAPILLAS

Five crispy, pillowy bites of sweet croissant pastry tossed in cinnamon and powdered sugar. Served with the ultimate dipping flight: warm caramel, dark chocolate, and bright raspberry.

HÄAGEN-DAZS CEREAL CRUNCH

Two scoops of rich vanilla bean ice cream coated in crispy Frosted Flakes, drizzled with chocolate sauce, and finished with whipped cream, sprinkles, and a cherry

S’MORES CHOCOLATE NACHOS

Dark chocolate tortilla chips tossed in cinnamon, layered with melted marshmallow fluff, graham cracker crunch, and chocolate chips. Finished with fresh whipped cream.

SIDES

SEASONAL VEGGIES

BLACK BEANS & RICE

Vegetarian black beans and Mexican rice.

SIDE “OC” ORIGINAL CAESAR

CRISPY FRIES

SIDE MAC N CHEESE

Cavatappi pasta, creamy smoked gouda and cheddar cheese sauce.

TIDO’S SLAW

Granny smith apples, Nappa cabbage, carrots, green onions, cilantro, sour cream, mayo, fresh squeezed lime juice & micro cilantro.

SALADS

THE “OC” ORIGINAL CAESAR

Crispy fresh romaine, cotija cheese, cherry tomatoes, pumpkin seeds, tortilla strips, micro cilantro & house made Caesar dressing. *Try adding prime sirloin, organic chicken, mahi, grouper or shrimp.*

SEAFOOD WEDGE ENTRÉE

Crisp baby iceberg topped with sweet snow crab, plump shrimp, and tender scallops. Layered with avocado, soft-boiled egg, smoked applewood bacon, and cherry tomatoes. Dressed in a vibrant citrus-herb vinaigrette with crumbled gorgonzola and scallions.



BE BAD EAT GOOD

CELIAC NOTICE: Cross contamination can occur in kitchens, so gluten-free options may not be safe for those with celiac disease.

